



Fabre Montmayou
BODEGAS Y VIÑEDOS



RESERVA CABERNET SAUVIGNON

VINEYARD LOCATION

Perdriel, Lujan de Cuyo, Mendoza

GRAPES

100 % Cabernet Sauvignon

YIELD

45 hl/ ha

Deleafing and green picking is carried out in December.
Harvest is realized manually.

FERMENTATION

Cold maceration carried out at 8°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26-28°C. 4 pump-overs per day and a long maceration period of 20-25 days.

AGEING

60 % of the wine is aged in French oak for 12 months.

TASTING NOTE

Intense red colour. Very good concentration on the nose, with aromas of dark blackberries and cassis fruits. Juicy and fruity on the palate, with hints of coffee and leather from the oak. Full bodied, silky tannins and long finish. Great accompaniment to meats and strong cheeses.

